


2017

## Two Cooks Sallins Menu 2017

Two Cooks

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### Recommended Citation

Two Cooks, "Two Cooks Sallins Menu 2017" (2017). *Menus of the 21st Century*. 232.  
<https://arrow.tudublin.ie/menus21c/232>

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## Spring Seasonal Menu



### Starters

<b>Soup</b> Potato, Black Garlic, Jerusalem Artichoke	€8
<b>Scallops</b> Lime Puree, Dill, Cucumber	€10
<b>Goats Cheese</b> Pea Mousse, Corleggy Goats Cheese, Tart-Fine	€9
<b>Ravioli</b> Beef Shin, Onion Soubise, Pickled Beech Mushroom, Watercress	€10
<b>Pork Cheek</b> Purple Sprouting Broccoli, Horseradish, Boudin Noir	€9

### Mains

<b>Cod</b> Green Asparagus, Morels, Hazelnuts	€26
<b>Lamb</b> Chick Pea Hummus, Courgette, Dukkah	€26
<b>Rabbit</b> Chervil Root, Prawn, Shallot, Violet Mustard	€25
<b>Beef</b> Sirloin Steak, Roscoff Onion, Mushrooms, Rocket, Bearnaise Sauce	€28
<b>Pork</b> Black Pudding Croquette, Barley, Beetroot	€24

### Sides

Carrots	€4	Truffle & Parmesan Chips	€4
Cauliflower Gratin	€4	Green Beans & Balsamic Shallots	€3
New Potatoes	€3	Additional Bread	€1pp

### Dessert

<b>Chocolate</b> Coffee Crumble, Chocolate Mousse, Blood Orange	€7
<b>Rhubarb &amp; Custard</b> Poached Rhubarb, Creme Patisserie, Ginger and White Chocolate Mousse	€7
<b>Lemon</b> Curd, Doughnut, Crumble, Meringue	€7
<b>Classic Creme Brûlée</b> Peanut Butter Cookies	€7
<b>Cheese Board</b> Camembert, Coolatin Cheddar, Roquefort, Soumatrain	€9
<b>Selection of Petit Fours</b> Chocolates, Macaroons, Mignardises	€3

### Stickies by the glass

Cuva Vella Muscatel	€8
Pedro Ximenez Sherry	€7
Royal Aporto Tawney Port	€8
Charles Hours Clos Uroulat Jurancon	€9

### Coffee & Tea

Coffee By P&S Coffee Roasters Naas

Espresso	€3
Flat White	€3.50
Americano	€3
Decaf	€3

### Tea

Mint loves Apple Tea	€2.50
Cherry and Green Sencha Tea	€2.50
Red Berry Tea	€2.50
Breakfast Tea	€2.50
Buzz Tea, Nettle, Elderberry, Dandelion	€2.50
Digest Tea, Fennel, Meadowsweet, Lemon	€2.50
Seasonal Special Nettle Elderflower	€2.50

2 Courses €31, 3 Courses €38 on Wednesday and Thursday nights only

5 Course Tasting Menu €65, with machining wine €99